

ABSTRACT

A soy isoflavone concentrate that has an isoflavone content of 50 wt. % moisture free basis ("mfb") or greater. The process for producing the soy isoflavone concentrate uses a combination of an ultrafiltration process and a liquid-liquid extraction to obtain a high soy isoflavones concentration without the need for additional extraction or purification steps. A soy isoflavone concentrate is provided having at least 50 wt. % isoflavones (mfb), inclusive of at least 15 wt. % daidzin (mfb), at least 20 wt. % genistin (mfb), and at least 4 wt. % glycitin (mfb). A process for producing the soy isoflavone concentrate includes the steps of providing soy molasses or soy solubles, diluting the soy molasses with water, ultrafiltering the solubles from the water-diluted soy molasses to obtain a permeate, and extracting the permeate with ethyl acetate to obtain an extract that has at least 50 wt. % isoflavones (mfb).